



MENU

TASTING MENU

A GASTRONOMIC JOURNEY CONCEIVED BY
CRISTIANO TOMEI THAT RECUOUNTS
THE UNION OF THE FLAVORS
OF LAND AND SEA IN THE

5 COURSES

90€

7 COURSES

110€

(DRINKS NOT INCLUDED)

Soc.Agr. Castello del Terriccio s.r.l.
Terriccio - 56040 - Castellina Marittima Italia - Pisa

In caso di intolleranze o allergie vi preghiamo di rivolgervi al responsabile di sala.
Il pesce destinato ad essere consumato crudo o praticamente crudo è stato sottoposto a trattamento di bonifica preventiva conforme alle prescrizioni del Reg. CE 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3.



MENU

ENTREES

FOUR SHADES OF ONION
€ 18

SCARPACCIA OF ZUCCHINI AND OYSTER
WITH "ARRABBIATA" WATER
€ 20

MEAT KNIFE BATTERED AND BONITO SAUCE
€ 22

TERRAFORTE MULLET
€ 25

SEA ANEMONES AND MARROW CATALANA
CREAM WITH SMOKED SEAFOOD SALAD
€ 25

CRUDITEÈ SELECTION OF FISH
AND CRUSTACEANS
€ 38

MAIN COURSES

COURGETTE SOUP, ONION PETALS AND SCAMPI
€ 22

SPAGHETTO "IN THE GREEN" OF THE ESTATE
€ 22

RICE, TOMATO WATER AND FIG EXTRACT
€ 23

PENNETTE PASTA WITH GRILLED TOMATOES
AND SPICY VANILLA
€ 23

HANDMADE PAPPARDELLE IN RAGU
€ 25

RAVIOLO MADE WITH SOURDOUGH RICOTTA,
WILD HERBS AND TOMATO WATER
€ 26

SECOND COURSES

AUBERGINES ON THE TERRAFORTE GRILL
€ 16

WILD BOAR WITH BARBECUE, MYRTLE
SAUCE AND HERB PESTO
€ 25

ROE, WILD PLUM AND EUCALYPTUS
€ 25

SQUID FILLED WITH WILD GAME
€ 28

KEBAB WITH SHEEP MEAT
€ 28

GRILL FISH OF THE DAY
€ 30

PIGEON
€ 33

THE SELECTION OF MATURED MEAT COOKED ON OLIVE WOOD

MATURATION 1 MESE

70€/KG

DESSERT

SWEET PANZANELLA
€ 10

PEACHES AND WINE WITH ALMOND
ICE CREAM
€ 10

APRICOT AND HELICHRYSUM TART-
LET WITH FIOR DI LATTE ICE CREAM
€ 10

BOMBOLONE WITH FIG LEAF
€ 10

COFFEE

5€

WATER

5€

